

PINOCCHIO'S

RISTORANTE & PIZZERIA
ESTD 1982

STARTERS

Fegatini alla Veneziana | Sautéed chicken livers with onions and chilli

Melone Fantasia (v) | Seasonal melon and exotic fruits, served with a fruit coulis

Funghi Ripieni (v) | Mushrooms filled with garlic butter and breadcrumbs

Spicy Chicken Wings | Served in a garlic and chilli sauce

Minestrone alla Paesana (v) | Freshly made Italian vegetable soup

Brie (v) | Deep fried brie served with cranberry sauce

Paté della Casa | Homemade paté

MAINS

Pollo Diane | Chicken breast cooked in onions, mushrooms and French mustard, finished with wine and cream

Rump Steak al Pepe | Thinly pounded rump steak, cooked with freshly ground black pepper in a creamy brandy sauce

Salmon Thermidor | Fillets of salmon in a cream and brandy sauce with crayfish tails

Pizza Diavola | Spicy salami

Pizza Romana | Ham and mushrooms

Lasagne al Forno | Layers of pasta with bolognese sauce

Vegetarian Lasagne (v) | Layers of pasta with Mediterranean vegetables

Penne all'Arrabbiata | Pasta tubes in a spicy, salami, peppers and tomato sauce

Tortelloni di Ricotta e Spinaci (v) | Pasta parcels filled with spinach and ricotta cheese, served in a cream sauce

DESSERT

Mixed Berry Meringue Nest or **Chocolate Fudge Cake**

TO FINISH

Coffee